

# DINNERLY



## Mini Beef Meatloaves and Gravy with Fluffy Mash and Peas



30 minutes



2 Servings

Warm up your autumnal night with this retro classic. Serve mini meatloaves with creamy mash and sweet peas, smother in onion gravy and dive into comfort food heaven.



## WHAT WE SEND

- 2 potatoes
- 1 onion
- 10g country seasoning <sup>17</sup>
- beef mince
- 40g panko breadcrumbs <sup>1</sup>
- 150g peas

## WHAT YOU NEED

- 200ml boiling water
- 1 egg <sup>3</sup>
- 1 tbs olive oil
- 20g butter <sup>7</sup>
- 2 tsp plain flour <sup>1</sup>

## TOOLS

- oven tray
- baking paper
- medium saucepan with lid
- potato masher
- small saucepan
- medium deep frypan

Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

Gluten (1), Egg (3), Milk (7), Sulphites (17). May contain traces of other allergens.

## NUTRITION PER SERVING

Energy 870kcal, Fat 43.1g, Carbs 60.6g, Proteins 53.4g



### 1. Prep ingredients

Preheat the oven to 220C. Line an oven tray with baking paper. Peel the **potatoes** and cut into 2cm chunks. Thinly slice the **onion**. Put **half the country seasoning** in a heatproof jug, add **200ml boiling water** and stir to dissolve.



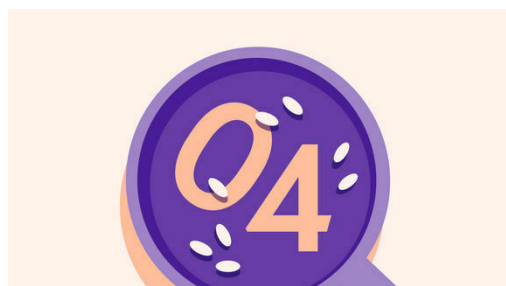
### 2. Bake meatloaves

Put the **beef mince**, **breadcrumbs**, **remaining country seasoning** and **1 egg** in a bowl and season with **salt and pepper**. Using damp hands, combine well, then shape into 2 logs and put on the lined tray. Brush the **meatloaves** with **2 tsp olive oil** and bake for 20 mins or until cooked through.



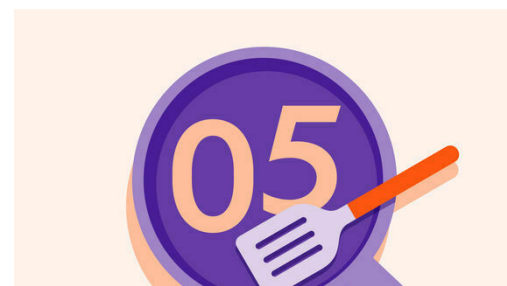
### 3. Make mash

Meanwhile, put the **potato** in a medium saucepan of cold salted water and bring to the boil. Reduce the heat to medium and cook for 10-12 mins until tender. Drain, then return to the pan. Mash the potato until smooth. Add **20g butter**, season with **salt and pepper** and stir until combined. Cover to keep warm.



### 4. Start onion gravy

While the potato is cooking, bring a small saucepan of salted water to the boil for the peas. Heat **2 tsp olive oil** in a medium deep frypan over medium heat. Cook the **onion**, stirring occasionally, for 7-8 mins until lightly caramelised. Add **2 tsp plain flour** and cook, stirring, for 1 min or until the flour starts to turn golden.



### 5. Boil peas and serve up

Gradually add the **stock** to the onion mixture, stirring constantly, and bring to the boil. Reduce the heat to low and cook, stirring, for 5 mins or until thickened (see Make it yours). Meanwhile, cook the **peas** in the pan of boiling water for 2 mins or until tender. Drain. Divide the **mash**, **meatloaves** and peas among plates. Spoon over the **onion gravy** and enjoy!



### 6. Make it yours

If the gravy gets too thick for your liking, simply add a touch more water to thin it down.